

What is claimed is:

1. A seamless tubular food casing comprising: at least one vinyl-pyrrolidone homopolymer and/or vinylpyrrolidone copolymer in admixture with cellulose hydrate.
2. A food casing as claimed in claim 1, wherein the weight ratio of vinylpyrrolidone homopolymer and/or vinylpyrrolidone copolymer to cellulose is from 1:25 to 10:1.
3. A food casing as claimed in claim 1, where in the weight ratio of vinylpyrrolidone homopolymer and/or vinylpyrrolidone copolymer is from 1:5 to 5:1.
4. A food casing as claimed in claim 1, where in the weight ratio of vinylpyrrolidone homopolymer and/or vinylpyrrolidone copolymer is from 1:4 to 4:1.
5. A food casing as claimed in claim 1, wherein the vinylpyrrolidone copolymer contains comonomer units of vinyl alkanoate, vinyl alkyl ether, conjugated alkadiene, acrylamide and/or α,β -ethylenically unsaturated carboxylic acid.
6. A food casing as claimed in claim 5, wherein the proportion of comonomer units is less than 50 mol%
7. A food casing as claimed in claim 5, wherein the proportion of comonomer units is less than 30 mol%.
8. A food casing as claimed in claim 1, further comprising a fiber reinforcement.
9. A food casing as claimed in claim 8, wherein the fiber reinforcement comprises a hemp fiber paper.
10. A food casing as claimed in claim 8, wherein the fiber reinforcement comprises a

hemp fiber paper and said paper has, on both sides thereof, a cellulose-hydrate-containing layer, and further wherein at least one vinylpyrrolidone homopolymer and/or vinylpyrrolidone copolymer is present in at least one of said cellulose-hydrate layers.

11. A food casing as claimed in claim 10, comprising a cellulose hydrate layer on the outside of the fiber reinforcement containing a vinylpyrrolidone homopolymer and/or vinylpyrrolidone copolymer.
12. A food casing as claimed in claim 1, wherein the content of vinylpyrrolidone homopolymer and/or polyvinylpyrrolidone copolymer is sufficient to inhibit or suppress mold growth.
13. A food casing as claimed in claim 1 having a length from 5 to 100 m and said casing is stirred to form a stirred stick.
14. A process for producing a food casing as claimed in claim 1, comprising:

shaping a reinforcement to form a tube,
charging said tube externally and/or internally with a mixture of viscose and an aqueous solution of a vinylpyrrolidone homopolymer and/or vinyl-pyrrolidone copolymer,
precipitating and regenerating the mixture, and optionally subsequently washing, plasticizing and drying the casing.
15. An artificial sausage casing comprising a food casing as claimed in claim 1.
16. A dry sausage comprising a food casing as claimed in claim 1.
17. A stirred stick comprising a food casing according to claim 1.
18. A food casing comprising cellulose and an additive, wherein the presence of said additive is in amount sufficient to achieve one or more of the following

as compared to a food casing comprising cellulose without said additive:

- (i) lower permeation while water vapor permeability is preserved,
- (ii) reduced susceptibility to cellulase and increased resistance to mold, or
- (iii) a greater affinity of said casing to sausage-meat emulsion.

19. A food casing according to claim 18, wherein said additive comprises PVP.